

SKILL LEVEL



PREP

40
MINS

PROVE TIME
80-120
MINS

BAKE TIME
15-25
MINS

MAKES

2

IN THE KIT

Bag 1: 300g strong white flour

Bag 2: 300g strong white flour

Bag 3: 10g yeast

Bag 4: 30g caster sugar,
10g salt

Bag 5: 50g sun-dried tomatoes

Flour for dusting: 50g strong white flour

YOU WILL NEED

Butter for greasing

300ml milk, plus extra for glazing

2 medium eggs

165g jar basil pesto

2 x 18cm round tins

STORAGE

Once cooled, store in an airtight container in a cool, dry place.

Alternatively, store in the freezer for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), sun-dried tomatoes (6%) (tomatoes, salt), caster sugar, yeast (yeast, emulsifier (sorbitan monostearate)), salt (salt, anti-caking agent (sodium ferrocyanide)).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1387kJ/332kcal
Fat	1.5g
of which saturates	0g
Carbohydrate	67g
of which sugars	5.9g
Protein	15g
Salt	2g

Allergens:

For allergens see ingredients in **bold**.
May contain: **milk, tree nuts & soya.**

Best before:

See sticker.

Suitable for vegetarians.

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725g



Pesto & Sun-dried Tomato Wool Bread



PESTO & SUN-DRIED TOMATO WOOL BREAD



The box and the plastic bags in this kit are recyclable

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1. Lightly grease a large bowl with butter and leave to one side. Measure 300ml of milk and warm gently in the microwave, or on the hob, until lukewarm (if you have a thermometer this is about 40°C). If the milk is too hot, the dough will not rise.



2. To make the dough, in a clean large bowl (not the greased bowl), add the strong white flour (**bag 1** and **bag 2**), yeast (**bag 3**), and caster sugar and salt (**bag 4**). Mix to combine.



5. When the dough has proved, tip it out onto a clean surface and knead a couple of times. Divide the dough into 10 equal pieces (roughly 100g each) and roll into balls. Put one of the dough balls onto a chopping board. Roll it out to approximately 15cm long by 10cm wide. Using a sharp knife or dough scraper, cut the upper half of the dough into thin strips, from the middle to the top.



6. Spread roughly 2 tsp of pesto over the uncut half of the dough, making sure to spread to the edges. Sprinkle some sun-dried tomatoes (**bag 5**) over the pesto. Fold in the sides of the dough slightly, then roll the dough up, starting with the bottom edge of the lower half, so the strips are on the outside of the roll. Repeat this step with the other dough balls.



3. Add 2 eggs and gradually add the warm milk, mixing until a soft dough forms. You may not need all the milk. If the dough is too dry, add more milk 1 tsp at a time. Lightly dust a clean surface with the **flour for dusting**. Tip the dough out and knead for 8-10 minutes or until the dough is smooth and elastic.



4. Put the dough in the greased bowl from **step 1** and cover with cling film or a damp tea towel. Leave to prove in a warm place for 60-90 minutes or until doubled in size. Grease the 2 round tins and leave to one side.



7. Put 5 stuffed rolls around the inside edge of each of the tins, join side down, leaving a hole in the middle of the tin. Cover with cling film or a damp tea towel and leave to prove in a warm place for 20-30 minutes or until doubled in size. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



8. Once the dough has proved, lightly brush with milk and bake in the oven for 15-25 minutes or until golden brown. Leave to cool in the tins for 10-15 minutes before removing. Best served warm.



FOR MORE INFO:

bakedin.co.uk/pesto-sun-dried-tomato-wool-bread